

Starters

Mountainville Maine Riesling Steamed Mussels \$9.00

Oven-roasted shallots, garlic, crispy oregano, pomme frites

Slow Braised Short Rib Risotto \$11.00

Winter mushrooms, imported Grana Padana cheese

Rustic Winter Vegetable Pie \$8.50

Root vegetable melange, goat cheese, white balsamic reduction

Confit Leg of Duck \$12.00

Cured fall figs, dates, cocoa and almond emulsion

Hickory Smoked Young Pork Shank \$10.50

Pomegranate BBQ sauce, sweet corn bread, honey maple butter

Cauliflower Apple Bisque \$8.00

Calvados brandy, granny smith apple chips

Salads

Truffled Chicory Salad \$8.00

Endive, radicchio, red swiss chard, white truffle vinaigrette

Mache and Grapefruit \$9.00

Parsnip chips, french green olives, grapefruit segments, extra virgin olive oil

Peppery Arugula and Crispy Prosciutto \$9.50

Roasted asparagus, white runner cannellini beans, red plum tomato confit

Entrées

Slow Braised Lamb Cassoulet \$22.00

Rutabaga, celery root, aromatic mirepoix, white beans, preserved lemon cumin yogurt

Mustard Hazelnut Crusted Cod \$23.50

Potato leek puree, asparagus, oyster mushrooms, celery, blood orange gastrique

Butter Seared Filet Mignon \$29.00

Wilted watercress, wild mushroom stuffed russett potato, pinot noir vinegar

Caramelized Sea Scallops \$24.50

Roasted salsify, sunchoke, parsley and bay essence soft polenta

Gorgonzola Fruit and Nut Stuffed Pork Loin \$23.00

Dried fruits, toasted pecans, braised flower kale, yam and chestnut purees

Pan Roasted Veal Porterhouse \$28.50

Warm apple smoked bacon and fingerling potato salad, garlicky chard

Cast Iron Organic Chicken Breast \$21.50

Potato Rosti, artichoke hearts, roast plum tomato, caper berries, fresh lemon, olive oil, sea salt